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Description

This invention relates to starch hydrolysing enzymes. More specifically, the present invention is directed to chimeric alpha-amylases, to processes for preparing such chimeric alpha-amylases and to the use thereof for the overall enzymatic conversion of starch into high DX syrups, the term DX meaning percentage by weight of dextrose (D-glucose) calculated on this basis of dry substance (DS) of the syrup.

2. BACKGROUND OF THE INVENTION

The overall enzymatic process generally adopted by manufacturers of high DX syrups from starch entails two-stages: liquefaction and seccharifaction. The first step, the liquefaction, involves the hydrolysis of starch into a mixture of oliquesecharides, the so called maltodextrine. This process is calalyzed by alphaamylases at a temperature of at least 75 °C, preferably at about 90 °C or by a jet-cooking process wherein the starch slurry is heated for at least several minutes to 106-110 °C, usually with a single dose of alphaamylase, and then held at about 90 °C for at least one hour.

A variety of microbial, particularly bacterial, alpha-amylases are commercially available for the liquelaction process, for example BAN^{TS} (from Bacillus amyloliquetaciens and TERMAMYL® (from Bacillus licheniformis), both supplied by NOVO INDUSTRI A'S, Denmark, and THERMOLASETM (from Bacillus stearothermophilus) available from Enzyme Development Corporation, N.Y., U.S.A. While BAN alpha-amylase is only stable up to about 85°C and hence berely suitable for the jet-cooking process, both the TERMAMYL and THERMOLASE enzymes are well adapted for this almost globally preferred mode of starch liquefaction because they are heat stable.

The seccharification step, in which the maltodextrine are converted into dextrose, is mostly catalyzed by a glucoamylase enzyme. Commercial glucoamylase preparations, usually derived from Aspergillus or Rhizopus species, are available from various manufacturers, e.g. as AMGTM 200L, a product obtained from Aspergillus niger and manufactured by NOVO tNDUSTRI A/S, Denmark.

With a view to further increasing the dextrose yield from 30 - 40 percent by weight DS maltodextrin solutions if has become customary to conduct the saccharitication process with glucoamylase in the presence of a debranching enzyme in order to facilitate the hydrolysis of branched oligosaccharides originating from the amylopectin portion of starch. One such debranching enzyme with maximum activity in the same pH and temperature ranges as glucoamylase is disclosed in European Patent Application No. 82302001.1 (Publication No. 0063909). The debranching enzyme is marketed by NOVO INDUSTRI A/S, Derimark, either as such under the proprietary name, PROMOZYME, or as a composition with suitable admixture of glucoamylase under the proprietary name DEXTROZYME.

Unfortunately, the otherwise very favorable combination of B. licheniformis alpha-amylase for liquefaction and glucoamylase-PROMOZYME for saccharification in the conversion of starch to high DX syrups entails an inconvenience. It has been observed that the presence of residual alpha-amylase activity from the liquefaction stage has a negative effect on the maximum DX obtainable by saccharification with glycoamylase-PROMOZYME. The problem is greatest with the thermostable B. licheniformis alpha-amylase which is still active at the preferred conditions for saccharification (of about pH 4.6 and temperature of about 50°C, respectively). A remedy has been devised consisting of inactivation of the alpha-amylase prior to saccharification by acidification of the liquefied starch to a pH below 4.5 while maintaining a temperature of at least 90°C. Following inactivation of the alpha-amylase, the temperature and pH are adjusted to saccharification conditions, meaning that the pH has to be brought up to about 4.5. This additional pH adjustment inevitably increases the salt content of the syrup and hence the expenses connected with desafting the final syrup.

The object of the present invention is to overcome the above-monitoned inconveniences still associated with the use of 8. licheniformis alpha-amylase for the conversion of starch into a high OX syrup. This and other objects which will be dealt with subsequently in this specification are attained by conducting the liquefaction process with a novel type of alpha-amylase.

3. SUMMARY OF THE INVENTION

The chimeric alpha-amylase enzymes of the invention comprise all or pertions of the amino terminus of the alpha-amylase derived from B. amyloliquefaciens joined to the carboxy terminus of the alpha-amylase derived from B. licheniformis, Briefly stated, the present invention provides chimeric alpha-amylases, which are thermostable and exhibit a reduced negative effect on the use of A. niger glucoamylase and B. acidopullulyticus pullulanase for the saccharfication of starch, having the general formula I

(I) Q-R-L

s in which Q is a N-terminal part of from 55 to 60 amino acid residues which is at least 75 percent, preferably at least 80 percent, and more preferably at least 90 percent homologous to the 57 N-terminal amino acid residues in the Bacillus amyloliquefacions alpha-amylase (Takkinen, et al., 1983, J.Biol.Chem. 258:1007-1013):

R is a part of the general formula la:

 $i\, \mathcal{Q}$

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in which

Xs is His or Gin, Xs is Giy or Ser,

X₁₀ is Ser or Asp; and

L is a C-terminal part of from 390 to 400 amino acid residues which is at least 75 percent, preferably at least 80 percent, and more preferably at least 90 percent homologous to the 395 C-terminal amino acid residues in the Bacillus licheniformis 584 (ATCC 27811) alpha-amylase (Siephens et al., 1984, J.Bacterol, 158:389-372).

Because of the relevance of Takkinen et al., supra, and Stephens et al., supra, in defining the amino acid sequences of the alpha amylases produced by B. amyloliquetacians and B. licheniformis, portions of which sequences are contained within the chimeric amylases of the invention, these references are incorporated by reference herein in their entirety.

The amino acid sequence of the chimeric enzymes described and shown above may be modified by the substitution, deterior or addition of amino acid residues within the sequence which result in a citent change in the molecule so that the product retains its activity. Such amino acid substitutions may be made on the basis of similarity in polarity, charge, solubility, hydrophobicity, hydropholicity and/or the amphipathic nature of the residues involved. For example, acidic amino acids (negatively charged at pH 6.0) include aspartic acid and glutamic acid; basic amino acids (positively charged at pH 6.0) include lysine and arginine; amino acids with uncharged polar head groups or nonpolar head groups heving similar hydrophilic properties include the following: jeucine, isoleucine, valine; glycine, alanine; asparagine, glutamine; serine, threonine; phenylalanine, tyrosine.

In another aspect the invention relates to processes for the production of the novel amylase of the lirst aspect above. According to this second aspect the amylases of the invention may be produced by the use of conventional genetic engineering techniques, such as gene splicing or by use of in vivo recombination to be described below, or by chemical synthetic techniques.

In a third aspect the invention relates to the use of the chimeric amylases in the figure faction stage in the production of high OX syrups, especially in the jet cooking process mentioned above.

The chimeric sipha-amyteses upon which the invention is based surphisingly demonstrate the excellent thermostability characteristics of sipha-amytese derived from B. licheniformis, but at the same time a reduced negative effect on the maximum obtainable DX without being inactivated prior to the saccharification. The invention is demonstrated herein, by way of examples, in which a segment of B. licheniformis alpha-amytese consisting of from about amino acid residue number 57 to about amino acid

residue number 87, calculated from the N-terminal end of 8, incheniformis alpha-amylase or, alternatively, the whole N-terminal segment thereof, is exchanged with the corresponding segment of 8, amyloliquefaciens alpha-amylase. The residual activity of the chimeric alpha-amylase has at the most a negligible negative effect on the maximum DX obtainable by sacchartication with glucoamylase-PRO-MOZYME while still retaining the excellent thermostability characteristic of 8, ticheniformis alpha-amylase.

3.1 DEFINITIONS

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As used herein, the following terms shall have the meanings indicated:

DS = dry substance

DX = percentage by weight of dextrese (D-glucose).

4. BRIEF DESCRIPTION OF THE DRAWINGS

5 The invention will be described in further detail in the following specification and examples with reference to the appended drawing in which:

FIG. 1 shows get-permeation chromatograms of alpha-amylases from B. licheniformis , B. amyloliquefacions and an alpha-amylase according to the invention.

FIG. 2 shows the restriction map of plasmid pDN1822.

FIG. 3 shows the restriction map of plasmid pDN1850.

FIG. 4 shows the restriction map of plasmid PDN1864.

5. DETAILED DESCRIPTION OF THE INVENTION

As indicated above the invention relates to chimeric alpha-amylases of the general formula t

(I)

Q-R-L

in which O, R, and L are defined as described in Section 3 supra. Preferred formulas are described in the subsections below.

5.1 AMINO ACID SEQUENCES OF PREFERRED EMBODIMENTS

A preferred alpha-amylese of the general formula I is one in which Q is an N-terminal part of the general formula ib:

in which

X: is Ala-Asn-Leu or Val,

Xe is Met or This.

- X₂ is Ser-Ala-Tyr or Ala-Glu-His.
- X_i is Ala-Glu-His or Ser-Asp-lie.
- X₅ is The or Leu,
- X₆ is Ala or Ser,
- X> is Valior Asn; and

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R and L are defined as previously in Section 3 supra.

In another preferred alpha-amylase of the general formula I, Q and R are defined as previously described, and L is a C-terminal part of the general formula to

(IC) 100 95 90 Ser-Leu-His-Ser-Arg-Asp-lle-Asn-Val-Tyr-Gly-Asp-Val-75 110 105 Val-Ile-Asn-His-Lys-Gly-Gly-Ala-Asp-Ala-Thr-Glu-Asp-Val-Thr-130 125 Ala-Val-Glu-Val-Asp-Pro-Ala-Asp-Arg-Asn-Arg-Val-Ile-Ser-Gly-145 140 135 Glu-His-Arg-Ile-Lys-Ala-Trp-Thr-His-Phe-His-Phe-Pro-Gly-Arg-155 25 Gly-Ser-Thr-Tyr-Ser-Asp-Phe-Lys-Trp-His-Trp-Tyr-His-Phe-Asp-175 170 Gly-Thr-Asp-Trp-Asp-Clu-Ser-Arg-Lys-Leu-Asn-Arg-lle-Tyr-Lys-30 185 180 Phe-Gln-Cly-Lys-Ala-Trp-Asp-Trp-Glu-Val-Ser-Asn-Glu-Asn-Cly-35

	195	200	205
	Asn-Tyr-Asp-Tyr-Leu-Met-Tyr-A	la-Asp-Ile-Asp-1	yr-Asp-His-Pro-
5	210	215	220
	Asp-Val-Ala-Ala-Glu-Ile-Lys-A	rg-Trp-Gly-Thr-7	rp-Tyr-Ala-Asn-
	225	230	235
	Glu-Leu-Gln-Leu-Asp-Gly-Phe-A	rg-leu-Asp-Ala-1	/al-Lys-His-Ile-
19	240	245	250
	Lys-Phe-Ser-Phe-Leu-Arg-Asp-T	rp-Val-Asn-His-V	/al-Arg-Glu-Lys-
	255	260	265
15	Thr-Gly-Lys-Glu-Met-Phe-Thr-V	al-Als-Glu-Tyr-7	rrp-Cln-Asn-Asp-
	270	275	280
	Leu-Gly-Ala-Leu-Glu-Asn-Tyr-L	eu-Asn-Lys-Thr-/	\sn-Phe-Asn-His-
	285	290	295
338	Ser-Val-Phe-Asp-Val-Pro-Leu-H	is-Tyr-Gln-Phe-M	iis-Ala-Ala-Ser-
	300	305	319
	Thr-Gin-Gly-Gly-Gly-Tyr-Asp-M	et-Arg-Lys-Leu-l	leu-Asn-Ser-Thr-
25	315	320	325
	Val-Val-Ser-Lys-His-Pro-Leu-L	ys-Ala-Val-Thr-l	Phe-Val-Asp-Asn-
	330	335	340
	His-Asp-Thr-Gln-Pro-Gly-Gln-S	er-Leu-Glu-Ser-	Thr-Val-Gln-Thr-
30		350	355
	Trp-Phe-Lys-Pro-Leu-Ala-Tyr-A	ila-Phe-Ile-Leu-	Thr-Arg-Glu-Ser-
	360	365	370
35	Gly-Tyr-Pro-Gln-Val-Phe-Tyr-G		
	375	380	385
	Asp-Ser-Gln-Arg-Glu-Ile-Pro-A	•	
	390	395	400
40			Ť
	405	410	415
	Tyr-Phe-Asp-His-His-Asp-Ile-\		
45	420	425	430
	Ser-ser-vai-vis-ven-per-cil-i		
	435	440	445
	Pro-Gly-Gly-Ala-Lys-Arg-Mat-	iyr-vai-Giy-Arg-	Gin-vau-vig-Gil.

In still another preferred alpha-amylase of the general formula I, Q has the general formula it and I, is a G-terminal part of the general formula ic, in which X_1 is Val, X_2 is Thr, X_3 is Ala-Ghu-His, X_4 is Ser-Asp-IIe, X_5 is Leu, X_6 is Ser, and X_7 is Asn.

in yet another preferred sights-amytase of the general formula I, Q has the general formula ib in which X₁ is Val, X₂ is Thr. X₃ is Ala-Glu-His, X₄ is Ser-Asp-He, X₅ is Leu, X₅ is Ser, and X₇ is Asn; t. is a C-terminal peptide residue of the general formula to; and amino acid residues X₈, X₃, and X₁₀ of B are Gln, Ser and Asp, respectively.

In yet another preferred alpha-amylase of the general formula I, Q has the general formula Ib in which Q, X₁ is Vel, X₂ is Thr, X₃ is Ala-Giu-His, X₄ is Ser-Asp-lie, X₅ is Leu, X₅ is Ser, and X₇ is Asn; I, is a C-sectional part of the general formula Ic; and amino acid residues X₈ X₁ and X₁₀ of R are His, Gly and Ser, respectively.

5.2 METHODS FOR PRODUCING THE CHIMERIC AMYLASES

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The amylases of the invention are chimeric enzymes and may in accordance with the second aspect of the invention be produced in a number of ways as described below.

Naturally occurring enzymes may be genetically modified by random or site directed mutagenesis. Alternatively, part of one enzyme may be replaced by a part of another to obtain a chimeric enzyme. This replacement can be achieved either by conventional in vitro gene splicing techniques or by in vivo recombination or by combinations of both techniques. When using conventional in vitro gene splicing techniques, a desired portion of the alpha-amylase gene coding sequence may be deleted using appropriate site-specific restriction enzymes: the deleted portion of the coding sequence may then be replaced by the insertion of a desired portion of a different alpha-amylase coding sequence so that a chimeric nucleotide sequence encoding a new alpha-amylase is produced.

The in vivo recombinantion techniques depend on the fact that different DNA segments with highly homologous regions (identity of DNA sequence) may recombine, i.e. break and exchange DNA, and establish new bonds in the homologous regions. Accordingly, when the coding sequences for two different but homologous amylase enzymes are used to transform a host cell, recombination of homologous sequences in vivo will result in the production of chimeric gene sequences. Translation of these coding sequences by the host cell will result in production of a chimeric amylese gene product.

The alpha-amytase genes from Bacillus licheniformis (herein designated amyt.) and from Bacillus amytoliquefaciens (herein designated amyt.) are approximately 70 percent homologous at the DNA level and suitable for hybrid formation by in vive gene splicing.

In an alternate embodiment, the chimeric enzyme may be synthesized by standard chemical methods known in the ari. For example, see Hunkapiller et al., 1984, Nature 310:105-111. Accordingly, peptides having the amino acid sequences described supra may be synthesized in whole or in part and joined to form the chimeric enzymes of the invention.

5.3 USES OF THE CHIMERIC AMYLASES

According to its third aspect the invention relates to the use of the novel alphe-amylases in the liquefaction stage in the overall enzymatic conversion of starch into high DX syrups.

As indicated previously residual activity from the use of the thermostable alpha-amylase from B. lichenitormis in the liquefaction stage entails a negative effect on maximum obtainable D-glucose yield in the seccharification stage when using A. niger glucosmytase and B. actdopullutyficus pullulanase.

The reason for this negative effect is not fully understood, but it is assumed that B. licheniformis alphaamylase generates "limit dexirins" which are poor substrates for B. acidopullulyticus pullulariase, by hydrolyzing 1, 4-alpha-glucosidic linkages close to the branch-points in amylopectin. These limit dexirins which contain too few glucose units in one or more of the side chains will be less susceptible to B. acidopullulyticus pullulanase attack.

in FIG. 1 the action patterns for B. licheniformis alphe-emylase, B. amyloliquelaciens alpha-amylase, and the hybrid QL1864 sipha-amylase on amylopectin are indicated by the gel-permeation chromatograms taken from amylopectin digests after 48 hours.

From the figure it is seen that the action pattern of B. licheniformis alpha-amylase on amylopectin is different from that of B amyloliquefaciens alpha-amylase. The B. licheniformis enzyme produces mainly DP₅, DP₅ and DP₂ initially. On prolonged hydrolysis the DP₆ fraction is hydrolyzed further, and the major components are DP₅, DP₃, and DP₂. When B. amyloliquefaciens alpha-amylase is used the major components are DP₆.

The action pattern of the alpha-amylases of the invention as exemplified by the QL1864 alpha-amylase on amylopectin is distinctly different from both naturally occurring alpha-amylases, and as shown below, this changed action pattern surprisingly has resulted in the removal of the negative effect from B. licheniformis alpha-amylase on the D-glucose yield, while retaining the thermostability.

Accordingly it has been found that the alphe-amylases of the invention are very efficiently used for the liquelaction of starch.

6. EXAMPLE: CHIMERIC AMYLASE QL1864

The subsections below describe the production and characterization of the chimeric alpha-amytese QL1884.

5.1. CONSTRUCTION OF HYBRID QL1864

By conventional techniques, amyt, and amyQ were closed in B, subtilis. The restriction enzyme map of the two genes were in agreement with published DNA sequences for the genes for B, ticheniformis amylase (amyt.) (Stephens et al. 1986, J. Bacteriol. 158: 369 (1984)) and B, amyloliquetaciens simylase (amyQ) (Takkinen et al. 1983, J. Biol. Chem 258: 1007) 1983), respectively.

amyQ (amyQ+) and a C-terminal part of amyL (amyL- were placed in parallel on plasmid pDN1822. This is a B. subtilia plasmid derived from cloning vector pUB110 and harbouring the chloramphenicol resistance (Cem*) gene (cat gene) of cloning vector pC194. The restriction map of pDN1822 is shown in FIG. 2, where the genes are indicated by arrows. The C-terminal part of amyQ on pDN1822 was then detelled by excision of a Pyut-Pyut fragment, which is shown hatched in FIG. 2 to obtain plasmid pDN1850 (FIG. 3), pDN1850 is amylase negative (Amy-) but harbors a N-terminal-part of amyQ and a C-terminal part of amyL. However, with a frequency of about 10⁻⁴, recombination between amyQ and amyL occurs resulting in the plasmids harbouring a hybrid Ot. amylase gene (amyQt.+) and of an amylase positive phenotype (Amy+).

Transformation with a plasmid preparation of pDN1850 into a plasmid tree B. subtilis recipient selecting for Cam* on starch containing again plates resulted in about 1:10° transformants producing an active amylase. These transformants were surrounded by a halo of degraded starch which could be identified by todine vapour. These Amy* transformants harboured a Qt. hybrid amylase gene on the plasmid. From these transformants the plasmids pDN1851 to pDN1865 were isolated, and it was found that transformants containing plasmids pDN1851, pDN1858 to pDN1862 and pDN1864 produced alpha-amylases that fulfill the objects of the invention. By restriction enzyme mapping of plasmid pDN1864, the amyQ/L1864 gene was characterized (FIG. 4) and shown to harbor an Avail site from amyQ, but not the rearby EcoRI site from amyQ. Hence, recombination between amyQ and amyL as indicated by the cross-hatched area in FIG. 3 took place between the codons coding for amino acid No. 58 and No. 67 in the B. fictioniformis alphamylase. B. subtilis Qt.1864 is therefore producing a chimeric amylase composed of about 1/6 amyQ amylase at the N-terminal end and about 5/6 amyL amylase at the C-terminal end.

8.2 ANALYSIS OF CHIMERIC AMYLASE PRODUCED BY QL1864

In the following tests the enzyme units used are defined as indicated below:

One NU (NOVO unit) of alpha-amylase activity is the amount of enzyme which breaks down 5.26 mg of dissolved starch per hour at 37 °C, pH 5.6 and 0.0043 M of Ca⁺⁺ over a 7-20 minute reaction time.

One AG unit of glucosmylase activity is the amount of enzyme which hydrolyzes one micromole of mallose per minute at 25 °C and pH 4.3.

One pullulanase unit (PUN) is defined as the amount of enzyme which under standard conditions (temperature 40°C and pH 5.0) hydrolyzes pullulan at a rate corresponding to the formation of reducing groups equivalent to 1 µmole of glucose per minute.

6.2.1, SACCHARIFICATION TEST OF CHIMERIC AMYLASE

As explained above it has been found that the presence of a residual B. licheniformis alpha-amylase activity originating from the liquefaction stage has a negative effect on maximum D-glucose yield in the saccharification stage when B. acidopullulyticus pullulanase and A. niger glucoamylase are used in combination.

In order to evaluate the influence of a residual activity from the chimeric alpha-amylases of the invention on the saccharification stage they were compared to the B. licheniformis alpha-amylase in the following way:

Substrates for saccharification were prepared by redissolving a DE 8 spray-dried maltodextrin (APS 840964A) in delonized water the making up to approximately 30% DS (dry substance). Seccharification experiments were carried out in standard 500 mil laboratory balch reactions.

pH's were measured at sacchantication temperature with the pH electrode and pH meter calibrated and adjusted in buffer at 60 °C.

The following standard conditions were used:

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Substrate concentration Temporature pH (initial, at 60 ° C) Enzyme dossage;	26.2% (mitial) 60 ° C 4.6	30.8% (final)
giucoamylaso pullulanase alpha-amylase	0.15 AG/g DS 0.33 PUN/g DS 50 NU/g DS	

The results of the tests are presented in Table I

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TABLE I SACCHARIFICATION TEST OF CHIMERIC AMYLASE

Reaction Conditions time Alpha-Amylase (n) MG &DP \$ 77 P &DP. &DP. None 24 4.5 92.8 2.5 1.1 3.6 (Control) 48 4.4 96.7 0.7 1.8 0.8 32 4.4 96.8 0.6 2.0 0.6 96 4.4 96.8 2.2 0.5 0.5 licheniformis 24 4.5 92.4 2.5 2 . 4 2.7 48 4 . 5 95.9 1.8 1.5 0.9 72 4.4 96.2 2.0 1.1 0.7 96 96.4 2.1 0.9 0.6 QL 1864 24 4.6 92.1 2.8 1.9 3.2

38 From the results shown in Table I it is seen that although the presence of Ot. 1864 alpha-amylase slightly reduced the maximum obtainable DX (in comparison to the control), it represents a significant improvement over the B. lichendormis alpha-amylass.

96.3

96.5

96.6

1.7

2.0

2.1

0.9

0.7

0.5

1.2

0.9

0.8

\$.2.2 THERMOACTIVATION OF CHIMERIC AMYLASE

In order to evaluate the thermoactivation of the chimeric alpha-amylases produced by the transformed strains the chimeric alpha-amylases were submitted to the following test:

Substrate:

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98

4.5

4.5

4.5

Phadebas tables (Phadebas® amylase tast, Pharmacía Diagnostics, Sweden) a cross-

linked blue coloured siarch polymer insoluble in water.

Buller

0.1 M phosphate, pH 6.1, and TRIS buffer pH 9.5.

Enzyme:

alpha-Amylase diluted to 1-2 NU/ml in 0.09 M CaCl₂, pH 6.1.

Temperatures: 37°C and 85°C

1 ml alpha-amytase dilution was thoroughly mixed with 5 ml buffer and incubated in a water bath at the desired temperature prior to the addition of one Phadebas table.

The test tubo was shaken for 15 seconds on a whiri mixer before it is placed in the water bath again.

After exactly 15 minutes the reaction was stopped by the addition of 1 mt 1 M NaOH. After mixing the mixture was filtered through a 9 cm Whatman® GF/A of FG/C filter.

The optical density of the filtrate was measured at a wavelength of 620 nm, and was found to be 55 linearly related to the activity of alpha-amylase added.

The results are presented in Table II below together with values from tests with pure B. licheniformic and B. amyloliquelacions alpha-amylases.

TABLE II THERMOACTIVATION OF CHIMERIC AMPLASE

8		Phadebas 37°C	Phadebas pH 6.1
	Alpha-Amylase	pH 6.1:pH 9.5	75°C:37°C
	B. licheniformis	0.4	3.7
10	(control)		
15	QL1864	2.5	2.5
	QL1861	2.2	2.2
	QL1851	2.1	2.1
	QL1862	2.0	2.0
	QL1858	2.0	2.0
	B. amyloliquefaciens	8.7	0.01
20	(control)		

The data presented in Table II demonstrate that the chimeric alpha-amylases of the invention are as thermoactivated as the 8. licheniformis alpha-amylase, and less sensitive to alkaline pH than the 8. amyloliquetaciens alpha-amylase.

6.2.3. THERMOSTABILITY OF CHIMERIC AMYLASE

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in order to evaluate the stability of the alphe-emylases of the invention the following steel tube tests were performed:

A DE 7 mallodextrin redissolved in defonized water was used as substrate under the following conditions:

Substrate:

32 - 33 percent

alpha-amylase dosage:

120 NU/g mattodextrin

Temperature:

105°C

pH:

5.5

Calcium content:

60 ppm

In each test 5 steet tubes containing the above reaction mixture were placed in an oil bath at 105° C and taken out after 10, 20, 30, 40, and 60 minutes, respectively, and the residual alpha-amylase activity measured by the Phadebas method described above. The half life, $T_{1/2}$, is calculated by linear regression of log (residual activity) versus time. The results are shown in Table III below.

TABLE III

THERMOSTABILITY OF CHIMERIC AMYLASES Aipha-Amylase T_{1/2} minutes B. amylofiquefacions (control) 5 QL 1851 22 QL 1858 25 QL 1881 18 QL 1882 22 QU 1864 24 B. licheniformis (control) 23

From the results shown in Table III it is clearly seen that the hybrid alpha-amylases of the invention have retained the stability of the B, lichenifornitis alpha-amylase.

Claims

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6 Claims for the following Contracting States: BE, CH, DE, FR, GB, IT, LI, LU, NL, SE

 A chimeric alpha-emylace, which is thermostable and exhibits a reduced negative effect on the use of <u>A niger glucoarnylase</u> and <u>B acidopullulyticus</u> pullulanase for the sacchardication of starch, having the general formula!

> (I) O-R-L

in which Q comprises a N-terminal part of from 55 to 60 amino acid residues which is at least 75% hornologous to the 55 N-terminal amino acid residues in the Bacillus amyloliquefaciens alpha-amylase as described in Takkinen et al., J. Biol. Chem. 258 (1983) 1007-1013;

R comprises a part of the general formula la

(Ia)

58 60 70

Pro-Tyr-Asp-Leu-Tyr-Asp-Leu-Gly-Glu-Phe-X_g-Gln-Lys80

Gly-Thr-Val-Arg-Thr-Lys-Tyr-Gly-Thr-Lys-X_g-Glu-Leu
88

Gln-X₁₀-Ala-Ile-Lys

in which

Xe comprises His or Gln.

X₈ comprises Gly or Ser.

X₁₀ comprises Ser or Asg; and

L comprises a C-terminal part of from 390 to 400 amino acid residues which is at least 75% homologous to the 395 C-terminal amino acid residues in the Bacillus licheniformis 564 (ATCC 27811) alpha-amylase.

2. The chimeric alpha-amylase according to claim 1, in which

X₈ comprises His.

X₀ comprises Gly, and

X₁₀ comprises Sec.

3. The chimeric alpha-amylase according to claim 1, in which

X₈ comprises Gin.

X₉ comprises Ser, and

X₁₀ coreprises Asp.

- 4. The chimeric alpha-amylase according to claim 1, in which the homologies are at least 80 percent.
- 5. The chimeric alpha-amylase according to claim 1, in which the homologies are at least 90 percent.
- 55 6. The chimeric alpha-amylase according to claim 1, in which O comprises an N-ferminal part of the general formula lb

(Ib) 8 10 15 S X,-Asn-Gly-Thr-Leu-Met-Gln-Tyr-Phe-Glu-Trp-Tyr-X,-Fro-Asn-25 30 35 Asp-Gly-Gln-His-Trp-Lys-Arg-Leu-Gln-Asn-Asp-X₃-Leu-X₄-Gly-Ile-Thr-Ala-Val-Trp-Ile-Pro-Pro-Ala-Tyr-Lys-Gly-X_c-Ser-Gln-X6-Asp-X7-Gly-Tyr-Gly; in which X: comprises Ala-Asn-Leu or Val. X_2 comprises Met or Thr. X_3 comprises Ser-Ala-Tyr or Ala-Glu-His, 20 comprises Ala-Gly-His or Ser-Asp-lie. X X_{S} comprises Thr or Leu. comprises Ala or Ser, and Xs χ_{γ} comprises Vai or Asn. 25 7. The chimeric alpha-amylase according to claim 6, in which comprises Val. X_1 comprises Thr. χ_2 χ_3 comprises Ala-Glu-His, comprises Ser-Asp-lie, $X_{\mathbf{x}}$ 30 $X_{\mathbb{S}}$ comprises Leu, Xε comprises Ser, and Χź comprises Asn. The alpha-amylase according to claim 4, 5, 6, or 7, in which L comprises a C-terminal part of the general formula ic 30 48 ŞÇ

(Ic)

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85
         Ser-Leu-His-Ser-Arg-Asp-lle-Asn-Val-Tyr-Gly-Asp-Val
 Val-Ile-Asn-His-Lys-Gly-Gly-Ala-Asp-Ala-Thr-Glu-Asp-Val-Thr-
              120
                                  125
## Ala-Val-Glu-Val-Asp-Pro-Ala-Asp-Arg-Asn-Arg-Val-Ile-Ser-Gly-
                                  140
 Glu-His-Arg-lle-Lys-Ala-Trp-Thr-His-Fhe-His-Phe-Pro-Gly-Arg-
 Gly-Ser-Thr-Tyr-Ser-Asp-Phe-Lys-Trp-His-Trp-Tyr-His-Phe-Asp-
 Gly-Thr-Asp-Trp-Asp-Glu-Ser-Arg-Lys-Leu-Asn-Arg-Ile-Tyr-Lys-
                                  185
 Phe-Gln-Gly-Lys-Ala-Trp-Asp-Trp-Glu-Val-Ser-Asn-Glu-Asn-Gly-
                                  500
Asn-Tyr-Asp-Tyr-Leu-Met-Tyr-Ale-Asp-Ile-Asp-Tyr-Asp-His-Pro-
                                  215
 Asp-Val-Ala-Ala-Glu-Ile-Lys-Arg-Trp-Gly-Thr-Trp-Tyr-Ala-Asn-
 Glu-Leu-Gln-Leu-Asp-Gly-Phe-Arg-Leu-Asp-Ala-Val-Lys-His-Ile-
             240
                                  245
 Lys-Phe-Ser-Phe-Leu-Arg-Asp-Trp-Val-Asn-His-Val-Arg-Glu-Lys-
                                  260
 Thr-Gly-Lys-Glu-Met-Phe-Thr-Val-Ala-Glu-Tyr-Trp-Gln-Asn-Asp-
                                  275
40 Leu-Gly-Ala-Leu-Glu-Asn-Tyr-Leu-Asn-Lys-Thr-Asn-Phe-Asn-His-
            . 285
 Ser-Val-Phe-Asp-Val-Pro-Leu-His-Tyr-Gln-Phe-His-Ala-Ala-Ser-
 Thr-Gln-Gly-Gly-Gly-Tyr-Asp-Met-Arg-Lys-Leu-Leu-Asn-Ser-Thr-
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- 9. A process for the production of a chimeric alpha-amylase comprising:
- (a) recombining in vivo the N-terminal coding region of the alpha-amylase gene of B. amylofiquefaciens with the C-terminal coding region of the alpha-amylase gene of B. lichenformis to form recombinants;
 - (b) selecting the recombinants that produce a chimeric alpha-amylase that is thermostable and exhibits a reduced negative effect on the use of A. niger glucoamylase and B. acidopullulyticus pullulanase for the saccharification of starch:
 - (c) culturing the selected recombinants in an appropriate growth medium, and
 - (d) recovering the chimeric alpha-amylase from the culture.

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- 10. A process for converling starch into high dextrose syrup, comprising:
 - (a) reacting the starch with the chimeric alpha-amylase of claim 1, 2, 3, 4, 5, 6, or 7 to form oligosaccharides; and
 - (b) reacting the oligosaccharides formed in step (a) with a glucosmylase to form dextrose.
- 11. A process for converting starch into high dextrose syrup, comprising:
 - (a) reacting the starch with the chimeric alpha-amylase of claim 8 to form oligosaccharides; and
 - (b) reacting the oligosaccharides formed in step (a) with a glucoamylase to form dextrose.

Claims for the following Contracting States: AT, ES, GR

- 1. A process for the production of a chimeric alpha-amylase comprising:
 - (a) recombining in vivo the N-terminal coding region of the alpha-amylase gene of 8. amyloliquetaciens with the C-terminal coding region of the alpha-amylase gene of B. lichenitormis to form recombinants:
 - (b) selecting the recombinants that produce a chimeric alpha-amylase that is thermostable and exhibits a reduced negative effect on the use of A. niger glucoamylase and B. acidopullulyticus pullulanase for the saccharification of starch;
 - (c) culturing the selected recombinants in an appropriate growth medium, and
 - (d) recovering the chimeric alpha-amylase from the culture.
- 2. A process for converting starch into high dextrese syrup, comprising:
 - (a) reacting the starch with a chimeric alpha-amylase, which is thermostable and exhibits a reduced negative effect on the use of A niger glucoamylase and B, acidopullulyticus puljulanase for the seccharilication of starch, having the general formula t

in which Q comprises a N-terminal part of from 55 to 60 amino acid residues which is at least 75% homologous to the 55 N-terminal amino acid residues in the Bacillus amytoliquetaciens alpha-amytase as described in Takkinen et at., J. Biol. Chem. 258 (1983) 1007-1013;

R comprises a part of the general formula la

id which

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X₈ comprises His or Gln,

Xe comprises Gly or Ser,

X₁₀ comprises Ser or Asp; and

Licomprises a C-terminal part of from 390 to 400 amino acid residues which is at least 75% homologous to the 395 C-terminal amino acid residues in the Bacillus licheniform's 584 (ATCC 27811) sloba-amylase, to form oliposaccharides; and

- (b) reacting the oligoseccharides formed in step (a) with a glucoamytese to form dextrose.
- se 3. A process according to Claim 2, wherein, in the chimeric alpha-amylase,

X₈ comprises His,

X₅ comprises Gty, and

X₁₀ comprises Sec.

ss. 4. A process according to Claim 2, wherein, in the chimeric alpha-amylase

X₈ comprises Gin,

X₈ comprises Ser, and

X₁₀ comprises Asp.

- A process according to Claim 2, wherein, in the chimeric alpha-amylase, the homologies are at least 80 percent.
- A process according to Claim 2, wherein, in the chimeric alpha-amylase the homologies are at least 90 percent.
- A process according to Claim 2, wherein, in the chimeric alpha-simylase, O comprises an N-terminal part of the general formula lb

(Ib)

5 10 15

X₁-Asn-Gly-Thr-Leu-Met-Gln-Tyr-Phe-Glu-Trp-Tyr-X₂-Pro-Asn
70 25 30 35

Asp-Gly-Gln-His-Trp-Lys-Arg-Leu-Gln-Asn-Asp-X₃-Leu-X₄-Gly
40 45 50

20 1le-Thr-Als-Val-Trp-Ile-Pro-Pro-Als-Tyr-Lys-Gly-X₅-Ser-Gln-

X₆-Asp-X₇-Gly-Tyr-Gly;

in which

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X₁ comprises Ala-Asn-Leu or Val.

X2 comprises Met or Thi.

X₃ comprises Ser-Ale-Tyr or Ala-Glu-His,

X₄ comprises Ala-Gly-His or Ser-Asp-tie,

Xs comprises Thr or Leu,

X₆ comprises Ala or Ser, and

Xy comprises Valler Asn.

36 8. A process according to Claim 7, wherein, in the chimeric sipha-amylese.

X₁ comprises Val.

X₂ comprises Thr,

X₈ comprises Ala-Glu-His,

X₄ comprises Ser-Asp-Ile,

40 Xs comprises Leu,

X_s comprises Ser, and

X₇ comprises Asn.

9. A process for converting starch into high dextrose syrup, comprising:

(a) reacting the starch with a chimeric alpha-amylase to form oligosaccharides; and

(b) reacting the oligosaccharides formed in slep (a) with a glucoamylase to form dextrose, the chimeric alpha-amylase being as defined in Claim 5, 6, 7 or 8 and in which L comprises a C-terminal part of the general formula ic

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(1c)

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95
                                                      100
          Ser-Leu-His-Ser-Arg-Asp-11s-Asn-Val-Tyr-Gly-Asp-Val
  Val-Ile-Asn-His-Lys-Gly-Gly-Ala-Asp-Ala-Thr-Glu-Asp-Val-Thr-
                                  125
Ala-Val-Glu-Val-Asp-Pro-Ala-Asp-Arg-Asn-Arg-Val-Ile-Ser-Gly-
                                  140
  Glu-His-Arg-Ile-Lys-Ala-Trp-Thr-His-Phe-His-Phe-Pro-Gly-Arg-
                                  155
  Gly-Ser-Thr-Tyr-Ser-Asp-Phe-Lys-Trp-His-Trp-Tyr-His-Phe-Asp-
                                  170
  Gly-Thr-Asp-Trp-Asp-Glu-Ser-Arg-Lys-Leu-Asn-Arg-Ile-Tyr-Lys-
                                  185
  Phe-Gln-Gly-Lys-Ala-Trp-Asp-Trp-Glu-Val-Ser-Asn-Glu-Asn-Gly-
25 Asn-Tyr-Asp-Tyr-Leu-Het-Tyr-Ala-Asp-Ile-Asp-Tyr-Asp-His-Pro-
                                  215
  Asp-Val-Ala-Ala-Glu-Ile-Lys-Arg-Trp-Gly-Thr-Trp-Tyr-Ala-Asn-
                                  230
  Glu-Leu-Gln-Leu-Asp-Gly-Phe-Arg-Leu-Asp-Ala-Val-Lys-His-Ile-
                                  245
Lys-Phe-Ser-Phe-Leu-Arg-Asp-Trp-Val-Asn-His-Val-Arg-Glu-Lys-
  Thr-Gly-Lys-Glu-Met-Phe-Thr-Val-Ala-Glu-Tyr-Trp-Gln-Asn-Asp-
                                  275
  Leu-Gly-Ala-Leu-Glu-Asn-Tyr-Leu-Asn-Lys-Thr-Asn-Phe-Asn-His-
                                  290
  Ser-Val-Phe-Asp-Val-Pro-Leu-His-Tyr-Gln-Phe-His-Ala-Ala-Ser-
                                  305
 Thr-Gin-Gly-Gly-Gly-Tyr-Asp-Met-Arg-Lys-Leu-Asn-Ser-Thy-
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Patentansprüche

- 🐲 Patentansprüche für folgende Vertragssteaten : BE, CH, DE, FR, GB, IT, LI, LU, NL, SE
 - Chimăre Alpha-Amylase, die hitzestabil ist und eine verringerte negative Wirkung auf die Verwendung von Gluccamylase aus A. niger und Pullulanase aus B. acidopullulyticus zur Verzuckerung von Stärke zeigt, mit der allgemeinen Formel I

(I)

Q-R-L.

in der Q eine N-terminalen Teil mit von 55 bis 60 Aminosäureresten umfaßt, der wenigstens 75% homolog zu den 55 N-terminalen Aminosäureresten in der Alpha-Amylese aus Bacillus amyloliquelaciens ist, wie in Takkinen et al., J. Biot. Chem. 258 (1983), 1807-1013 beschrieben:

R einen Teil der allgemeinen Formet la umfaßt

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(Ia)

58 5 70 Pro-Tyr-Asp-Leu-Tyr-Asp-Leu-Gly-Glu-Phe-X8-Gln-Lys-Gly-Thr-Val-Arg-Thr-Lys-Tyr-Gly-Thr-Lys-X_g-Glu-Leu 19 Gln-X_{in}-Ala-Ile-Lys

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in der

Xs His oder Gin umlaßi,

Gly oder Ser umfaßt, X

 X_{10} Ser oder Asp umfaßt; und

i, einen C-terminalen Teil mit von 390 bis 400 Aminosäureresten umfaßt, der wenigstens 75% homolog zu den 385 C-terminalen Aminosäureresten in der Alpha-Amylase aus Bacillus licheniformis 584 (ATCC 27811) ist.

Chimàre Alpha-Amytase nach Ansproch 1, in der

X His umis6i,

X Gly umfaßt, und

 $\chi_{\rm to}$ Ser umfaßt.

Chimäre Alpha-Amylase nach Anspruch 1, in der

 χ_{8} Gin umfaßt,

Ser umfaßt und X_3

Asp emiašt. X30

4. Chimëre Alpha-Amylase nach Anspruch 1, in der die Homologien wenigstens 80 Prozent sind.

Chimăre Alpha-Amylase dach Anspruch 1, in der die Homologien wenigstens 90 Prozent sind.

Chimare Alpha-Amylase nach Anspruch 1, in der Q einen N-terminalen Teil der allgemeinen Formel Ib

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(Ib)

10 $_{\scriptscriptstyle AS}$ ${\rm X_1}$ -Asn-Gly-Thr-Leu-Met-Gln-Tyr-Phe-Glu-Trp-Tyr- ${\rm X_2}$ -Pro-Asn-Asp-Gly-Gln-His-Trp-Lys-Arg-Leu-Gln-Asn-Asp-X₃-Leu-X₄-Gly-

Ile-Thr-Ala-Val-Trp-Ile-Pro-Pro-Ala-Tyr-Lys-Gly-X₅-Ser-Gln-

 x_{ϵ} -Asp- x_{γ} -Gly-Tyr-Gly:

in der

X Ala-Asn-Leu oder Val umfaßt.

- Met oder Thr umfaßt, $\chi_{\rm e}$ χ_3 Ser-Ala-Tyr oder Ala-Glu-His umfaßt, Ala-Gly-His oder Ser-Asp-lle umfaßt. X_{4} Thr order Leu umfaßt. 1 Ala oder Ser umfaßt und gK8 X_2 Val oder Ash umfaßt. 7. Chimăre Alpha-Arcytase nach Anspruch 6, in der Val umtašt. X_{Σ} X_2 Thr umfa8t, 10 X_3 Ala-Glo-His umlatit. Ser-Asp-lie umfaßt, X Leu umfaßt, Xs Ser umfaßt und X8
 - Alpha-Amylase nach Anspruch 4, 5, 6 oder 7, in der Lielnen C-terminalen Teil der allgemeinen Formet ic umfaßt

an (Ic)

Asn umfaßt.

X

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90 95 100
Ser-Leu-His-Ser-Arg-Asp-Ile-Asn-Val-Tyr-Gly-Asp-Val

105 110 115
Val-Ile-Asn-His-Lys-Gly-Gly-Ala-Asp-Ala-Thr-Glu-Asp-Val-Thr
120 125 130
Ala-Val-Glu-Val-Asp-Pro-Ala-Asp-Arg-Asn-Arg-Val-Ile-Ser-Gly
Glu-His-Arg-Ile-Lys-Ala-Trp-Thr-His-Pha-His-Pha-Pro-Gly-Arg
150 155 160
Gly-Ser-Thr-Tyr-Ser-Asp-Pha-Lys-Trp-His-Trp-Tyr-His-Pha-Asp
165 170 175
Gly-Thr-Asp-Trp-Asp-Glu-Ser-Arg-Lys-Leu-Asn-Arg-Ile-Tyr-Lys-

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	180		
		185	190
	Phe-Gln-Gly-Lys-Ala-Trp-As	b-sib-cin-vai-zer-	Asn-Glu-Asn-Gly-
	195	200	205
5	Asn-Tyr-Asp-Tyr-Leu-Met-Ty	T-Ala-Asp-Ile-Asp-1	EUB Pyrakanaikanbena
			1
	210	215	220
	Asp-Val-Ala-Ala-Glu-Ile-Ly	s-Arg-Trp-Gly-Thr-7	(rp-Tyr-Ala-Asn-
	225	230	
19	Glu-Leu-Gln-Leu-Asp-Gly-Ph	V&& 2e i ln = lin lin lin	235
		and and and with with	.gr.rlp.urp.rrs.
	240	245	250
	Lys-Phe-Ser-Phe-Leu-Arg-As	P-Trp-Val-Asn-His-Y	/al-Arg-Glu-Lys-
4.5			~ *
15	225 ar.adr.tawaasaasaa	260	265
	Thr-Gly-Lys-Glu-Met-Fhe-Th	r	irp-Gin-Asn-Asp-
	270	275	280
	Leu-Gly-Ala-Leu-Glu-Asn-Ty	r-leu-Asn-Lys-Thr-)	tsn-Pha-Asn-Wis-
20		•	
	285	\$80	285
	Ser-Val-Phe-Asp-Val-Pro-Le	u-His-Tyr-Gln-Phe-P	lis-Ala-Ala-Ser-
	300	305	
	Thr-Gla-Gly-Gly-Gly-Tyr-As	www. weakantheathan	310
25		a see see a see a see a see a	mer me interest to the death of 1811 and
	335	320	***
	Val-Val-Ser-Lys-His-Pro-Le	u-Lys-Ala-Val-Thr-	325
		•	
30	330	335	340
QQ.	His-Asp-Thr-Gln-Pro-Gly-Gl	n-Ser-Lou-Glu-Ser-	Thr-Val-Cln-Thr-
	345	350	25. av. 40
	Trp-Phe-Lys-Pro-Leu-Als-Ty	r-Als-Phe-Tle-Ten-	22£
	•		**** *** A. O. T. M. D. E. L. W.
38	360	365	370
	Gly-Tyr-Pro-Gln-Val-Phe-Ty	r-Gly-Asp-Met-Tyr-	Cly-Thr-Lys-Cly-
	375	380	
	Asp-Ser-Glo-Arg-Glo-Ile-Pr	vos. "eživoset» (kažentiãe C	385
	•		wie.rre.cre.klo.
40	390	395	400
	Ile-Leu-Lys-Ala-Arg-Lys-Gl	n-Tyr-Ala-Tyr-Gly-	Ala-Gln-His-Asp-
	405		
	Tyr-Phe-Asp-His-His-Asp-Il	410	415
45	The state of the s		wra-arm-cil-yeb-
1766	420	425	430
	Ser-Ser-Val-Ala-Asn-Ser-Gl	y-Leu-Ala-Ala-Leu-	Ile-Thr-Asp-Glo-
	435 Pro-Gly-Gly-3la-Tue-bro-M	440	445
50	Pro-Gly-Gly-Ala-Lys-Arg-Me	r-shragragia-yid-	Gin-Asn-Ala-Gly-

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- Verlahren zur Herstellung einer chimären Alpha-Amylase, welches umfaßt:
 - (a) daß die N-terminale Kodierungsregion des Alpha-Amylase-Gens von B. amyloliquefaciens mit der C-terminalen Kodierungsregion des Alpha-Amylase-Gens von B. licheniformis in vivo rekombiniert wird, um Rekombinanten zu bilden:
 - (b) daß die Rekombinanten, die eine chimäre Alpha-Amylase produzieren, die hitzestabil ist und eine verringerte negative Wirkung auf die Verwendung von Glucoamylase aus A. niger und Pullulanase aus B. acldopullulyticus zur Verzuckerung von Stärke zeigt, selektiert werden;
 - (c) daß die selektierten Rekombinanten in einem geeigneten Wachstumsmedium kultiviert werden und
 - (d) daß die chimäre Alpha-Arnylase aus der Kultur gewonnen wird.
- 10. Verfahren zur Umwendlung von Stärke in High-Dextrose-Sirup, welches omfast:
 - (a) daß die Stärke mit der chimären Alpha-Amylase von Anspruch 1, 2, 3, 4, 5, 6 oder 7 zur Reaktion gebracht wird, um Oligosaccharide zu bilden; und
 - (b) daß die in Schritt (a) gebildeten Oligosaccharide mit einer Glucoamylase zur Reaktion gebracht werden, um Deztrose zu bilden.
- 11. Verfahren zur Umwandlung von Stärke in High-Dextrose-Sirup, welches umfaßt:
 - (a) daß die Stärke mit der chimären Alpha-Amylase von Anspruch 8 zur Reaktion gebracht wird, um Oligosaccharide zu bilden; und
 - (b) deß die in Schrift (a) gebildeten Oligosaccharide mit einer Glucoamylase zur Reaktion gebracht werden, um Dextrose zu bilden.

ze Patentansprüche für folgende Vertragsstaaten : AT, ES, GR

- Verlahren zur Herstellung einer chimären Alpha-Amylase, welches umfaßt:
 - a) daß die N-terminale Kodierungsregion des Alpha-Amylase-Gens von B. amyloliquefaciens mit der C-terminalen Kodierungsregion des Alpha-Amylase-Gens von B. ticheniformis in vivo rekombiniert wird, um Rekombinanten zu bilden:
 - b) daß die Rekombinenten, die eine chimäre Alpha-Amylase produzieren, die hitzestabil ist und eine verringerte negative Wirkung auf die Verwendung von Glucoemylase aus A. niger und Pullulansse aus B. acidopullulyticus zur Verzuckerung von Stärke zeigt, selektiert werden;
 - c) daß die selektierten Rokombinanten in einem geeigneten Wachstumsmedium kultiviert werden und
 - d) daß die chimäre Alpha-Amylese aus der Kultur gewonnen wird.
- 2. Verlahren zur Umwandlung von Stärke in High-Dextrose-Sirup, welches umtaät:
 - a) daß die Stärke mit einer chimären Alpha-Amylase zur Reaktion gebracht wird, die hitzestabil ist und eine verringerte negative Wirkung auf die Verwendung von Glucoamylase aus A. niger und Pullulanasc aus B. acidopullufyticus zur Verzuckerung von Stärke zeigt, mit der allgemeinen Fermel

(I)

Q-R-L

in der Q einen N-terminalen Teil mit von 55 bis 60 Aminosäureresten umlaßt, der wenigstens 75% homolog zu den 55 N-terminalen Aminosäureresten in der Alpha-Amylase aus Bacillus amyloliquefaciens ist, wie in Takkinen et al., J. Biol. Chem. 258 (1993); 1007-1013 beschrieben; H einen Teil der allgemeinen Formel ta umlaßt

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(la)

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in der

Xs Hüs oder Gin umfaßt,

X₈ Gly oder Ser umfaßt,

X₁₀ Ser oder Asp umfäßt; und

L einer C-terminalen Teil mit von 390 ble 400 Aminosäureresten umfaßt, der wenigstens 75% homolog zu den 395 C-terminalen Aminosäureresten in der Alphe-Amylase aus Bacillus licheniformis 584 (ATCC 27811) ist, um Oligosaccharide zu bilden; und

- (b) daß die in Schritt (a) gebildeten Oligosaccharide mit einer Glucoarnylase zur Reaktion gebracht werden, um Dextroee zu bilden.
- 3. Verfahren nach Anspruch 2, dadurch gekennzeichnet, daß in der chimären Alpha-Amylase

Xe His umfast,

X₈ Giy umfaßt und

X₁₈ Ser umfaßt.

4. Verfahren nach Anspruch 2, dadurch gekennzeichnet, daß in der chimären Alpha-Amylase

Xs Gin umfaßt,

X₈ Ser umfaßt und

X₁₀ Asp umlast.

- Vorfahren nach Anspruch 2, dadurch gekennzeichnet, daß in der chimären Alpha-Amylase die Homologien wenigstens 80% sind.
- Verlahren nach Anspruch 2, dedurch gekennzeichnet, daß in der chimären Alpha-Amylase die Homolodien wenigstene 90% sind.
- Verfahren nach Anspruch 2, dadurch gekennzeichnet, daß in der chimären Alpha-Arnylase Q einen Nterminalen Teil der allgemeinen Formel Ib umfaßt

(Ib)

10 X,-Asn-Gly-Thr-Leu-Net-Gln-Tyr-Phe-Glu-Trp-Tyr-X,-Pro-Asn-Asp-Gly-Gln-His-Trp-Lys-Arg-Leu-Gln-Asn-Asp-X₃-Leu-X₄-Glylle-Thr-Ala-Val-Trp-Ile-Pro-Pro-Ala-Tyr-Lys-Gly-X₅-Ser-Gln-Xx-Asp-Xy-Gly-Tyr-Gly: in der X: Ala-Asn-Leu oder Val umlaßt, Mot oder Thr umfaßt, 20 X χ_3 Ser-Ala-Tyr oder Ala-Glu-His umfaßt, X, Ala-Gly-His oder Ser-Asp-lie umfaßt, $X_{\mathbb{S}}$ Thr oder Leu umfaßt, Xξ Ala oder Ser omlaši und 25 X_{7} Val oder Asn umlaßt,

- 8. Verlahren nach Anspruch 7, dadurch gekennzeichnet, daß in der chimären Alpha-Amylase
 - X: Val umfaßt.
 - X2 Thr umiasi,
- X₃ Ala-Glu-His umfaßt,
 - Xx Ser-Asp-lle umfašt,
 - Xs. Leu umiatit.
 - X_s Ser umfaßt und
 - Xy Asn umfaßt.

9. Verlahren zur Umwaridlung von Stärke in High-Dextrose-Sirup, welches umfaßt

- (a) daß die Silärke mit einer chimären Alpha-Amytase zur Reaktion gebracht wird, um Oligosaccharide zu bilden; und
- (b) daß die in Schrift (a) gebildeten Oligosaccharide mit einer Glucosmylase zur Reaktion gebracht werden, um Dextrose zu bilden, wobei die chimäre Alphe-Amylase so ist, wie in Anspruch 5, 6, 7 oder 8 definiert, und in der L einen C-terminalen Teit der allgemeinen Formei to umlaßt.

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5			* * *
	90	95	100
	Ser-leu-His-Ser-A	rg-Asp-lle-Asn-Val-	JAL-CIA-web-Asi
	105	110	115
10	Val-Ile-Asn-His-Lys-Gly-G	ly-Ala-Asp-Ala-Thr-	Glu-Asp-Val-Thr-
	120	125	130
	Ala-Val-Glu-Val-Asp-Pro-A	la-Asp-Arg-Asn-Arg-	·Val-Ile-Ser-Gly-
15	135	140	145
	Glu-His-Arg-Ile-Lys-Ala-T	rp-Thr-His-Phe-His	·Phe-Pro-Gly-Arg·
	150	155	160
	Gly-Ser-Thr-Tyr-Ser-Asp-P	he-Lys-Trp-His-Trp	-Tyr-His-Phe-Asp-
33	165	170	175
	Gly-Thr-Asp-Trp-Asp-Glu-S	er-Arg-Lys-Leu-Asn	-Arg-Ile-Tyr-Lys-
25	180	385	190
	Phe-Gln-Gly-Lys-Ala-Trp-A		
	195	200	205
30	Asn-Tyr-Asp-Tyr-Leu-Het-T	yr-Ala-Asp-Ile-Asp	-Tyr-Asp-His-Pro
	210	215	220
	Asp-Val-Ala-Ala-Glu-Ile-i	ys-Arg-Trp-Gly-Thr	-Trp-Tyr-Ala-Asn
	225	230	235
38	Glu-Leu-Gln-Leu-Asp-Gly-I	he-Arg-Leu-Asp-Ala	-Val-Lys-His-Ile
	240	245	250
	Lys-Phe-Ser-Phe-Leu-Arg-/	\sp-Trp-Val-Asn-His	-Val-Arg-Glu-Lys
40	255	260	265
	Thr-Gly-Lys-Glu-Met-Phe-T	fhr-Val-Ala-Glu-Tyr	-Trp-Gln-Asn-Asp
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Revendications

Revendications pour les États contractants suivants : BE, CH, DE, FR, GB, IT, LI, LU, NL, SE

 Alpha-amylase chimère, qui est thermostable et manifeste un effet négalif réduit sur l'utilisation de la gluccamylase de A. niger et de la pullulanase de B. acidopullulyticus pour la saccharification de l'amidon, ayant la formule générale !

Q-R-L

dans laquelle Q comprend une partie N-terminate de 55 à 60 résidus d'aminoacides qui a une

homologie d'au moins 75 % avec les 55 résidus d'aminoacides N-terminaux de l'alpha-amylase de Bacillus emyloliquefaciens telle que décrite dans Takkinen et coll., J. Biol. Chem. 258 (1983) 1007-1013;

R comprend une partie de formule générale la

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dans laquelle

X₈ comprend His ou Gin,

X₈ comprend Gly ou Ser,

X₁₀ comprend Ser ou Asp; et

L comprend une partie C-terminals de 399 à 400 résidus d'aminoacides qui a une homologie d'au moins 75 % avec les 335 résidus d'aminoacides C-terminaux de l'alpha-amytase de Bacillus licheniformis 584 (ATCC 27811).

- 2. Alpha-amylese chimère selon la revendication 1, dans laquelle
 - X₈ comprend His,
 - Ky comprend Gly, et
 - X₁₀ comprend Ser.
- 3. Alpha-amylase chimère selon la revendication 1, dans laquelle
 - X₈ comprend 6th,
 - X₈ comprend Ser, et
 - X₁₀ comprend Asp
- Alpha-amylase chimère selon la revendication 1, dans laquette les homologies sont d'au moins 80 %.
- 5. Alpha-amylase chimère selon la revendication 1, dans laquelle les homologies sont d'au moins 90 %.
- Alpha-amylase chimère selon la revendication 1, dans laquelle Q comprend une partie N-terminale de formule générale lb

		dans la	quelle
		X_1	comprend Ale-Ash-Leu ou Val,
		X_2	comprend Met ou Thr,
		Xs	comprend Ser-Ala-Tyr ou Ala-Glu-His,
5		X4	comprend Ala-Giy-His ou Ser-Asp-lie,
٥		Xs	comprend Thir ou Leu,
		X ₈	comprend Ata au Ser, et
			comprend Validu Ash.
		Χy	CONTRACTO ASI ON WOLF
10	7.	Alpha-a	mylase chimère selon la revendication 8, dans laquelle
		X ₁	compresd Val.
		$X_{\mathcal{Z}}$	composed Thr.
		Х3	comprend Ala-Giu-His,
		Xx	comprend Ser-Asp-lie,
15		Xs	comprend Lou.
1.47		X	comprend Ser, et
		Χγ	comprend Ass.
		~	Contractor Cons.
20	8.		imylase selon la revendication 4, 5, 6 ou 7, dans laquelle L comprend une partie C-terminale de générale lo
		7.11.17.111.	Antonia in
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5	**	\$ \$	100
	Ser-Leu-His-Ser-Ar	g-Asp-Ile-Asn-Val-	Tyr-Gly-Asp-Val
	105	110	115
10	Val-Ile-Asn-His-Lys-Gly-Gl	y-Ala-Asp-Ala-Thr-	Glu-Asp-Val-Thr-
	120	125	130
	Ala-Val-Glu-Val-Asp-Pro-Al	a-Asp-Arg-Asn-Arg-	val-Ile-Ser-Gly-
15	135	140	145
	Glu-Nis-Arg-Ile-Lys-Ala-Tr	p-Thr-His-Phe-His-	Phe-Pro-Gly-Arg-
	150	155	160
elear e	Gly-Ser-Thr-Tyr-Ser-Asp-Ph	e-Lys-Trp-His-Trp-	Tyr-His-Fne-Asp-
800	165	170	175
	Gly-Thr-Asp-Trp-Asp-Glu-Se	er-Arg-Lys-Leu-Asn-	Arg-Ile-Tyr-Lys-
	180	185	190
28	Phe-Gln-Gly-Lys-Ala-Trp-As	:p-Trp-Glu-Val-Ser-	-Asn-Glu-Asn-Gly-
	195	200	205
	Asn-Tyr-Asp-Tyr-Leu-Met-Ty	/r-Ala-Asp-Ile-Asp	-Tyr-Asp-His-Pro-
30	210	215	220
	Asp-Val-Ala-Ala-Glu-Ile-L)	/s-Arg-Trp-Gly-Thr	-Trp-Tyr-Ala-Asn-
	225	230	235
98	Glu-Leu-Gln-Leu-Asp-Gly-Pl	he-Arg-Leu-Asp-Ala	·Val-Lys-His-Ile-
	240	245	250
	Lys-Phe-Ser-Phe-Leu-Arg-As	sp-Trp-Val-Asn-His	-val-Arg-Glu-Lys-
	255	260	265
40	Thr-Gly-Lys-Glu-Met-Phe-T	nr-Val-Ala-Glo-Tyr	-Trp-Gln-Asn-Asp-
	270	275	280
	Leu-Gly-Ala-Leu-Glu-Asn-T	yr-Leu-Asn-Lys-Thr	-Asn-Phe-Asn-His
45	285	290	285
	Ser-Val-Phe-Asp-Val-Pro-L	eu-His-Tyr-Gln-Phe	-His-Ala-Ala-Ser-
	300	305	310
	Thr-Gln-Gly-Gly-Gly-Tyr-A	sp-Met-Arg-Lys-Leu	-Leu-Asn-Ser-Thr

40 S. Procédé de production d'une alpha-amylase chimère dans lequet:

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- (a) on effectue la recombinaison in vivo de la région codante N-terminale du gêne de l'alphaamylase de B. amyloliquefaciensis avec la région codante C-terminale du gêne de l'alpha-amylase de B. licheniformis pour former des recombinés;
- (ti) on sélectionne les recombinée qui produisent une alpha-amylase chimère qui est thermostable et manifeste un effet négatif réduit sur l'utilisation de la glucoamylase d'A. niger et de la pullulanase de B. acidopullulyticus pour la sacchantication de l'amidon;
 - (c) on cultive les recombinés sélectionnés dans un milieu de croissance approprié, et
 - (d) on récupére l'alpha-amylase chimère à partir de la culture.
- 50 18. Procédé de conversion d'amidon en sirop à haute teneur en dextrose, dans lequel:
 - (a) on fait réagir de l'amidon avec l'alpha-amylese chimère de la revendication 1, 2, 2, 4, 5, 6 ou 7 pour former des oligosaccharides; et
 - (b) on fait réagir les oligosaccharides formés dans l'étape (a) avec une glucoamylase pour former du dextrose.
 - 11. Procédé de conversion d'améder en sirop à haute teneur en dextrese, selon lequels
 - (a) on fait réagir de l'amidon avec l'alpha-amylase chimère de la revendication 8 pour former des oligosaccharides; et

(b) on fait réagir les oligosaccharides formés dans l'étape (a) avec une glucoamylase pour former du dextrose.

Revendications pour les Etats contractants suivants : AT, ES, GR

- 1. Procédé pour la production d'une alpha-amylase chimère comprenent :
 - (a) la recombination in vivo de la région codante N-terminate du gène de l'alpha-amylase de B. amyloliquefacions avec la région codante C-terminate du gène de l'alpha-amylase de B. licheniformis pour former des recombinés ;
 - (b) la sélection des recombinés qui produisent une alpha-amylase chimère qui est thermostable et manifeste un elfet négatif réduit sur l'utilisation de la glucoamylase d'A niger et de la pullulanase de B, acidopullulytique pour la saccharification de l'amidon ;
 - (c) la mise en culture des recombinés sélectionnés dans un mitieu de croissance approprié, et
 - (d) la récupération de l'alpha-amylase chimère de la culture.
- 2. Procédé pour la conversion d'amidos en sirop à forte teneur en dextrose, comprenant :
 - (a) la mise en réaction de l'amidon avec une alpha-amylase chimère qui est thermostable et manifeste un effet négatif réduit sur l'utilisation de la giucoamylase d'A, niger et de la pullulanase de B, acidopullulytique ayant la formule générale t

dans laquelle

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O comprend une partie N-terminale de 55 à 60 résidue d'aminoacides qui a une homologie d'au moins 75 % avec les 55 résidue d'aminoacides N-terminaux de l'alpha-amylase de Bacillus arrytoliquefaciens telle que décrite dans Takkinen et al., J. Biol. Chem. 258 (1983) 1007-1013 ;

A comprend une partie de formule générale la

dans laquelle

X_e comprend His ou Gin,

X₃ compress Gly ou Ser,

X₁₀ compresd Ser ou Asp ; et

L comprend une partie C-terminale de 390 à 400 résidus d'aminoacides qui a une homologie d'au moins 75 % avec les 395 résidus d'aminoacides C-terminaux de l'alpha-amytase de Bacillus licheniformis 584 (ATCC 27811), pour former des eligosaccharides ; et

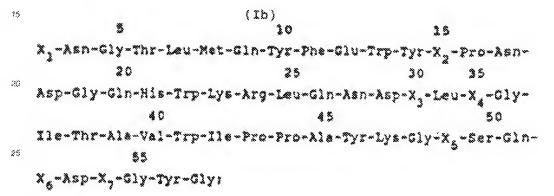
- (b) on met en réaction les oligosaccharides formés dans l'étape (a) avec une glucoemylase pour former du dextrose.
- ss 3. Procédé selon la révendication 2, dans lequel dans l'alpha-amylase chimère,

X₈ comprend His.

X₈ comprend Giy, et

X₁₀ comprend Ser.

- 4. Procédé selon la revendication 2, dans lequel dans l'alpha-amylase chimère.
 - Xe comprend Gin.
 - X₈ comprend Ser, et
 - Xto comprend Asp.
- Procédé selon la revendication 2, dans léquel dans l'alpha-amylase chimère, les homologies sont d'au moins 80 %.
- Procédé selon la revendication 2, dans lequel dans l'alpha-amylase chimère, les homologies sont d'au moins 90 %.
 - Procédé solon la revendication 2, dans lequel dans l'alpha-amylase chimère. Q comprend une partie Nterminale de formule générale ib.



- 30 dans laquelle
 - Xi comprend Ala-Asn-Leu ou Val.
 - Xe comprend Met ou Thr.
 - Xy comprend Ser-Ala-Tyr on Ala-Glu-His,
 - X₄ comprend Ala-Giy-His ou Ser-Asp-tie,
- ss Xs comprend Thr ou Lee,
 - X₆ comprend Ala ou Ser, et
 - X₂ compress Valiou Ass.
 - 8. Procédé selon la revendication 7, dans lequel, dans l'alpha-amylase chimère,
 - X: opmprend Val.
 - X_€ comprend Thr,
 - X₂ comprend Ala-Siu-His,
 - X₄ comprend Ser-Asp-ile,
 - Xs comprend Leu,
 - X₅ comprend Ser, et
 - X₂ comprend Asn.
 - 8. Procédé pour la conversion d'amidon en sirop à forte teneur en dextrose, comprenent :
 - (a) la mise en réaction de l'amidon avec une alpha-amylase chimère pour former des oligosaccharides , et
 - (b) la mise en réaction des aligosaccherides formés à l'étape (a) avec une glucoamylase pour former du dextrose, l'alpha-amylase chimère étam telle que délinie dans les revendications 5, 6, 7 ou 8 et dans laquelle L comprerid une partie C-terminale de formule générale to

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          Ser-leu-His-Ser-Arg-Asp-]]e-Asn-Val-Tyr-Gly-Asp-Val
                                   110
Val-Ile-Asn-His-Lys-Cly-Cly-Als-Asp-Als-Thr-Clu-Asp-Val-Thr-
  Ala-Val-Glu-Val-Asp-Pro-Ala-Asp-Arg-Asp-Arg-Val-Ila-Ser-Gly-
                                  140
  Glu-His-Arg-lls-Lys-Als-Trp-Thr-His-Phs-His-Phs-Pro-Gly-Arg-
  Gly-Ser-Thr-Tyr-Ser-Asp-Phe-Lys-Trp-His-Trp-Tyr-His-Phe-Asp-
                                  170
  Gly-Thr-Asp-Trp-Asp-Glu-Ser-Arg-Lys-Leu-Asn-Arg-Ile-Tyr-Lys-
25 Phe-Gln-Gly-Lys-Ala-Trp-Asp-Trp-Glu-Val-Ser-Ash-Glu-Ash-Gly-
  Asn-Tyr-Asp-Tyr-Leu-Met-Tyr-Ala-Asp-Ila-Asp-Tyr-Asp-His-Pro-
 Asp-Val-Ala-Ala-Glu-Ile-Lys-Arg-Trp-Gly-Thr-Trp-Tyr-Ala-Asn-
 Glu-Leu-Gln-Leu-Asp-Gly-Phe-Arg-Leu-Asp-Ala-Val-Lys-His-Ile-
 Lys-Phe-Ser-Phe-Leu-Arg-Asp-Trp-Val-Asn-His-Val-Arg-Glu-Lys-
              255
40 Thr-Gly-Lys-Glu-Met-Phe-Thr-Val-Ala-Glu-Tyr-Trp-Gln-Asn-Asp-
 Leu-Gly-Ala-Leu-Glu-Asn-Tyr-Leu-Asn-Lys-Thr-Asn-Phe-Asn-His-
 Ser-Val-Phe-Asp-Val-Pro-Leu-His-Tyr-Gln-Phe-His-Ala-Ala-Ser-
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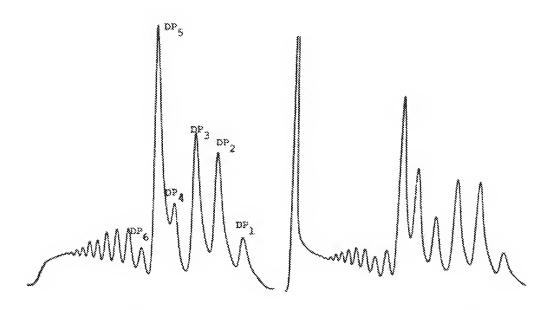
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300
                                   305
  Thr-Gin-Gly-Gly-Gly-Tyr-Asp-Net-Arg-Lys-Leu-Leu-Asn-Ser-Thr
                                  320
              315
  Val-Val-Ser-Lya-Hia-Pro-Leu-Lya-Ala-Val-Thr-Phe-Val-Asp-Ash-
                                  335
  Wis-Asp-Thr-Gln-Pro-Gly-Gln-Ser-Leu-Glu-Ser-Thr-Val-Gln-Thr-
  Trp-Phe-Lys-Pro-Leu-Ale-Tyr-Ale-Phe-Ile-Leu-Thr-Arg-Clu-Ser-
                                  365
5 Gly-Tyr-Pro-Gln-Val-Pha-Tyr-Gly-Asp-Met-Tyr-Gly-Thr-Lys-Gly-
  Asp-Ser-Gln-Arg-Glu-Ile-Pro-Ale-Lou-Lys-His-Lys-Ile-Glu-Pro-
  Ile-Leu-Lys-Ala-Arg-Lys-Gln-Tyr-Ale-Tyr-Gly-Ale-Gln-His-Asp-
  Tyr-Phe-Asp-His-His-Asp-Ile-Val-Gly-Trp-Thr-Arg-Glu-Gly-Asp-
  Ser-Ser-Val-Ala-Asn-Ser-Cly-Leu-Ala-Ala-Leu-Ile-Thr-Asp-Gly-
  Pro-Gly-Gly-Ala-Lys-Arg-Met-Tyr-Val-Gly-Arg-Gln-Asn-Ala-Gly-
  Glu-Thr-Trp-His-Asp-Ile-Thr-Gly-Asn-Arg-Ser-Glu-Pro-Val-Val-
  Ile-Asn-Ser-Glu-Gly-Trp-Gly-Glu-Phe-His-Val-Asn-Gly-Gly-Ser-
              420
  Val-Ser-Ile-Tyr-Val-Gln-Arg.
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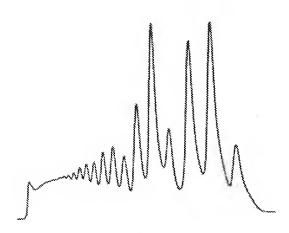
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B. LICHENIFORMIS

B. AMYLOLIQUEFACIENS



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